

Coriander Idli



Ingredients:

Idli Batter – 1 to 2 cups

Oil – 1/2 tblsp

Mustard Seeds – 1/4 tsp

Chana Dal – 1/2 tsp

Urad Dal – 1/2 tsp

Cashewnuts – 5 to 6

Green Chillies – 2, chopped

Coriander Leaves – 1 small bunch, chopped

Curry Leaves – few, chopped

Method:

1. Heat oil in a pan over medium flame.
2. Fry the mustard seeds till it starts to splutter.
3. Add the chana dal, urad dal, cashewnuts, curry leaves and green chillies.
4. Fry for a minute or two or until the dals turn light brown.
5. Add this to the idli batter along with the coriander leaves.
6. Mix well.
7. Pour this into idli plates and pressure cook until done.
8. Serve hot with chutney.